

Decaying Food

Grade Levels:
K-3

Question:
What makes food decay faster?

Possible Hypotheses:
Heat does/does not make food decay faster.
Light does/does not make food decay faster.
Water does/does not make food decay faster.

Materials:
Packet of dried beans
Four ziplock bags
Water

Procedure:

1. Place ten beans in a ziplock bag as the control. Soak the rest of the beans in water overnight.
2. Place 10 soaked beans into the rest of the bags, squeeze out the air, and seal them.
3. Put one bag in a warm light place, one in a warm dark place, and one bag in the refrigerator for a week.
4. Place the control in each condition for two days during the experiment. Observe what happens to the beans.

Analysis and Conclusion:
How did the beans change during the week? Which condition made the beans decay faster? What is the best way to keep food fresh?

